

[54] **FRUCTAN-CONTAINING BABY FOOD COMPOSITIONS AND METHODS THEREFOR**[75] Inventors: **Richard C. Theuer**, Chesterfield, Mo.;
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426/629; 426/636; 426/801[58] Field of Search 426/801, 615,
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[57] **ABSTRACT**

A baby food composition is disclosed which contains one or more fructan-containing vegetables. The composition selectively stimulates colonic bifidobacteria in the infant. The fructan-containing vegetables can include, among others, Jerusalem Artichoke, Salsify, Burdock and mixtures thereof. The baby food compositions can be a mixed vegetable preparation that includes at least one fructan-containing vegetables along with other vegetables or baby food preparations. Also disclosed are methods for using and methods for preparing the baby foods.

30 Claims, No Drawings